**Phantom Muffins**

Original Recipe Serves: 12

Doubled Recipe Serves: 24

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Ingredient** | **Amount (Imperial)** | **Amount (Metric)** | **Doubled Amount** | **Doubled Amount** |
| Sour Cream | 1/2 Cup | 125 ml | 1 Cup | 250 ml |
| Vegetable Oil | 1/4 Cup | 50 ml | 1/2 Cup | 100 ml |
| Large Egg | 1 | 1 | 2 | 2 |
| Flour | 1 1/3 Cups | 325 ml | 2 2/3 Cup | 650 ml |
| Diced Rhubarb | 1 Cup | 250 ml | 2 Cup | 500 ml |
| Brown Sugar | 2/3 Cup | 150 ml | 1 1/3 Cup | 300 ml |
| Baking Soda | 1/2 tsp | 2 ml | 1 tsp | 4 ml |
| Salt | 1/4 tsp | 1 ml | 1/2 tsp | 2 ml |

Blend together sour cream, oil and egg. Set aside. In another bowl, stir remaining ingredients together and combine with first mixture. Mix just until moistened. Fill 24 large muffin cups 2/3 full.

Topping

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Ingredient** | **Amount (Imperial)** | **Amount (Metric)** | **Doubled Amount** | **Doubled Amount** |
| Brown Sugar | 1/4 Cup | 50 ml | 1/2 Cup | 100 ml |
| Cinnamon | 1/2 tsp | 2 ml | 1 tsp | 4 ml |
| Melted Butter | 2 tsp | 10 ml | 4 tsp | 20 ml |

Combine ingredients and spoon on each muffin. Bake at 350oF for 25 – 30 minutes.

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**QUIZ!**

**Questions**

1. Convert 350oF to Celsius without a calculator.
2. What is 1 1/3 Cups doubled?
3. How many ml of flour is needed for a doubled recipe?
4. How many TSP is 20 ml?
5. Triple the recipe.

**Answers**

1. 350 – 32 x 5/9 = 176.6
2. 1 1/3 Cups x 2 = 2 2/3 Cups
3. 325 x 2 = 650 ml
4. 4 TSP = 20 ml

Muffins

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Ingredient** | **Amount (Imperial)** | **Amount (Metric)** | **Tripled Amount (Imperial)** | **Tripled Amount (Metric)** |
| Sour Cream | 1/2 Cup | 125 ml | 1 1/2 Cups | 375 ml |
| Vegetable Oil | 1/4 Cup | 50 ml | 3/4 Cup | 150 ml |
| Large Egg | 1 | 1 | 3 | 3 |
| Flour | 1 1/3 Cups | 325 ml | 4 Cups | 975 ml |
| Diced Rhubarb | 1 Cup | 250 ml | 3 Cup | 750 ml |
| Brown Sugar | 2/3 Cup | 150 ml | 2 Cups | 450 ml |
| Baking Soda | 1/2 tsp | 2 ml | 1 1/2 tsp | 6 ml |
| Salt | 1/4 tsp | 1 ml | 3/4 tsp | 3 ml |

Topping

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Ingredient** | **Amount (Imperial)** | **Amount (Metric)** | **Tripled Amount (Imperial)** | **Tripled Amount (Imperial)** |
| Brown Sugar | 1/4 Cup | 50 ml | 3/4 Cup | 150 ml |
| Cinnamon | 1/2 tsp | 2 ml | 1 1/2 tsp | 6 ml |
| Melted Butter | 2 tsp | 10 ml | 6 tsp | 30 ml |